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	2.	FARKAS, et al., <i>Characterization of Radiant Emitters Used in Food Processing</i> , 2003, pp. 1-13, Vol. 38, International Microwave Power Institute	
	3.	FARKAS, et al., <i>Development of a Radiant Heating Process to Mimic Immersion Frying</i> , 2003, pp. 1-6, Vol. 9, International Conference Engineering and Food	
	4.	FARKAS, et al., <i>Analysis of Convective Heat Transfer During Immersion Frying</i> , 2000, pp. 1269-1285, Vol. 18(6), Drying Technology	
	5.	HUBBARD, et al., <i>A Method For Determining The Convective Heat Transfer Coefficient During Immersion Frying</i> , January 14, 1999, pp. 200-215, Vol. 22, Journal of Food Processing Engineering	
	6.	HUBBARD, et al. <i>Influence Of Oil Temperature On Convective Heat Transfer During Immersion Frying</i> , August 11, 1999, pp. 142-163, Vol. 24, Journal of Food Processing Preservation	
	7.	WAHLBY, et al. <i>Reheating characteristics of crust formed on buns, and crust formation</i> , September 3, 2001, pp. 177-184, Vol. 53, Journal of Food Engineering	
	8.	WEAVER, et al., <i>Infrared processing Improves quality of frozen French-Fried Potatoes</i> , 1970, pp. 66-72, Vol. 24, Food Technology	
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